





STARTERS

Crispy Fried Calamari \$15
Spicy marinara sauce | tartar sauce

Spicy Chicken Wings \$14
Red hot sauce | green apple slices | bleu cheese dip

Ceviche \$15
Lime marinated white fish | serrano peppers | onion | tomato | cilantro | avocado | corn tortilla chips

Coconut Shrimp \$15
Four jumbo coconut shrimp | cocktail sauce | honey cilantro jalapeno sauce

Southwest Nachos \$15
Refried beans | guacamole | salsa | sour cream | pico de gallo

Add chicken or beef for \$6

Cafe Fries \$8
Cheddar cheese | bacon | scallions

Add chicken, carne asada, or carnitas for \$6

Chicken Ribbons \$14
Served with ranch dressing

Cheese Quesadilla \$13
Guacamole | sour cream | salsa | pico de gallo

SOUPS & SALADS

Tortilla Soup \$16
Boneless chicken breast | vegetables | spicy chicken broth | avocado | jack & cheddar cheese | sour cream | corn tortilla strips | warm flour tortillas

Strawberry Romaine Salad \$14
Romaine | strawberries | feta cheese | candied nuts | avocado | tossed with strawberry poppy seed dressing

Southwest Taco Salad \$13
Mixed greens | roasted corn | cheddar cheese | avocado | pico de gallo | chipotle ranch | served in a crispy tortilla shell | sitting on a dollop of refried beans

Add chicken, carne asada, or carnitas for \$6

California Tuna Salad \$16
Albacora tuna salad | mixed greens | avocado | carrot | cucumber | mushrooms | tomato | hard-boiled egg

Cobb Salad \$16
Oven-roasted turkey | avocado | bacon | cucumber | hard-boiled egg | tomato | bleu cheese crumbles | romaine

Petite Cobb \$14

Chicken Caesar Salad \$16
Chicken breast | romaine | cucumber | tomato | hard-boiled egg | Caesar dressing | fresh parmesan | croutons
without chicken \$13

DINNER



FLATBREADS

Margherita \$14

Garlic aioli | heirloom tomato | mozzarella cheese | fresh basil chiffonade

BBQ Chicken \$14

Shredded chicken | smoked gouda | cilantro | mozzarella cheese | caramelized onion

Lobster & Smoked Gouda \$16

Butter poached lobster | spicy tomato sauce | smoked gouda | roasted yellow peppers | fresh tomato | mozzarella cheese

SANDWICHES

Served with French fries, fresh fruit, or homemade vegetable slaw

PLC Wrap \$15

Chicken tenders | spring mix | avocado | cheddar cheese | tomato | chipotle ranch | wrapped in a flour tortilla

Philly Cheese Steak \$16

Thinly sliced choice top sirloin | peppers | onion | mushrooms | French roll | melted jack cheese

Charbroiled California Chicken \$16

Chicken breast | avocado | tomato | sprouts | jack cheese | grilled sourdough

Monte Cristo \$16

Triple decker of ham | oven-roasted turkey | cheddar & Swiss cheese | egg batter dipped bread | grilled | served with melba sauce

Point Loma Club \$17

Oven-roasted turkey | bacon | lettuce | tomato | avocado | mayo

Applewood Smoked BLT \$15

Applewood smoke bacon | mayo | tomato | avocado | lettuce

BBQ Pulled Pork \$15

Green apple slaw | melted cheddar cheese | brioche

Albacore Tuna \$16

Albacore tuna salad | sprouts | avocado | tomato

Oven-Roasted Turkey, Cheese & Avocado \$16

Oven-roasted turkey | lettuce | avocado | tomato | jack cheese | mayo

Black & Bleu Burger \$17

Chili rubbed hamburger patty | bacon | tomato | lettuce | garlic aioli | pickled red onion | melted bleu cheese

Cafe Burger \$15

Choice of Angus beef, turkey, or Beyond Burger patty | lettuce | tomato | onion

Add cheese, grilled mushrooms, or avocado \$1 each

Add applewood bacon \$1.50

DINNER



TAQUERIA

Three corn tortilla tacos | Santa Fe cole slaw | salsa | tortilla chips
Add Spanish rice & black beans for an additional \$3.50

Grilled Mahi Mahi

\$17

Grilled mahi mahi | grilled pineapple | cilantro | jack cheese | jicama slaw | habanero mango salsa | lime

Blackened Chicken

\$16

Lettuce | pico de gallo | sour cream | avocado | cheddar cheese

Carne Asada Sonora

\$17

Steak | guacamole | cilantro | salsa

Carnitas Michoacan

\$16

Fried pork | avocado | salsa | pico de gallo

Grilled Shrimp

\$17

Cabbage | pico de gallo | chipotle ranch

PASTAS

Seafood Fra Diavolo

\$25

Bay scallops | shrimp | garlic | shallots | spicy marinara sauce | linguini | fresh parmesan | calamari garnish

Gnocchi

\$19

Sautéed scallops | sun-dried tomatoes pesto sauce | topped with bacon bits

Sautéed Lobster Mac & Cheese

\$25

Lobster | grilled artichokes | orecchiette pasta | cherry tomatoes | creamy cheese sauce | crispy parmesan

Sautéed Chicken Breast & Pasta

\$23

Sun-dried tomatoes | bacon | garlic cream sauce | fresh parmesan | linguini

Sautéed Shrimp & Pasta

\$26

Grilled artichokes | cheese tortellini | rosemary cream sauce | fresh parmesan

Spaghetti Bolognese

\$19

Meat sauce | fresh parmesan
With marinara sauce \$16

DINNER



ENTREES

Served with choice of house made vegetable soup or house salad and the Cafe's signature corn muffin or a dinner roll

Grilled Chicken Quesadilla	\$20	Broiled Top Sirloin	\$25
Chicken breast tomato avocado jack & cheddar cheese refried beans guacamole Spanish rice sour cream pico de gallo		USDA choice Angus beef garlic mashed potatoes brown gravy vegetables	
Pacific Fish & Chips	\$22	Chicken Enchilada & Carne Asada	\$25
Tempura style fillets French fries vegetables homemade tartar sauce & cocktail sauce		Tomatillo sauce Spanish rice guacamole refried beans sour cream salsa	
Shepherd's Pie	\$19	Sesame Crusted Salmon	\$25
Ground beef mushrooms carrots peas celery onion mashed potatoes brown gravy parmesan crust		Grilled salmon soy lemongrass sauce wild rice vegetables	
Coconut Shrimp	\$24	Braised Beef Short Ribs	\$25
Six jumbo deep-fried coconut shrimp white rice vegetables honey cilantro jalapeno sauce		Red wine sauce garlic mashed potatoes brown gravy vegetables pickled red onions	
Herb Roasted Chicken	\$25	Stir Fry	\$17
Mushroom bacon sauce mashed potatoes vegetables wild mushroom bread pudding		Fresh vegetables light teriyaki sauce white rice cashews	
Barbeque Ribs	\$30	Chicken \$19 Beef \$20 Shrimp \$22	
Baby back pork ribs homemade dark cherry BBQ sauce French fries vegetables		Grilled Swordfish	\$27
1/2 slab \$24		Pineapple mango habanero sauce white rice zucchini yellow squash	
Home Style Meatloaf	\$18	Charbroiled USDA Choice Angus Rib Eye	\$30
Mushrooms mashed potatoes marsala sauce vegetables		Sauteed spinach mushroom & onion potato hash brandy peppercorn sauce	

Consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions

A 5% surcharge will be added to all guest checks to help cover increasing costs and in support of the increases to minimum wage and benefits for our dedicated team members.

A 20% gratuity will be added to parties of 8 or more. We're happy to split an entrée for an additional \$3.25.

DINNER